HÄFELE

Maximizing
the value of space.
Together.



SMALL DOMESTIC APPLIANCES

The first 100 years.



Dear Reader,

2023 marks a huge **milestone in the history** of our company. Hafele is now **one hundred years old**, and we are taking the opportunity of this extraordinary anniversary to pause and reflect intensively on the growth that's taken us from a small hardware store in the Black Forest (Germany) to a global company.

In addition to extraordinary people who have guided the company's fortunes with far-sightedness, what stood out prominently for us was our ability to forge **strong partnerships** that have been fundamental in shaping our progress and achieving the milestones we stand before today.

We sought to build an ecosystem that fostered a sense of community, respect, and shared purpose and over the years, this approach has proven to be the cornerstone of our achievements. Together, we have weathered economic downturns, navigated shifting market trends, and embraced technological advancements.

Therefore, it wouldn't be incorrect to state that it has been **courage and optimism**, above all that have carried us as an organization through stormy times. These qualities have also defined Hafele from the very beginning and characterised the founders back in the day. The original 2-man business which was a specialist hardware store led by **Adolf Hafele and Hermann Funk**, has developed into a global company, Hafele SE & Co KG, with subsidiaries in **38 countries, 8,000 employees** and more than **1,50,000 customers**.

Standing on the threshold of the next phase of our journey, we realise that it was courage and optimism along with an **unwavering alliance with our employees, vendors, suppliers and above all our customers**, that enabled us to change continuously, to break new ground and not only to think ahead, but also to actively implement these forward-thinking ideas.

As we foray into the next 100 years, Hafele presents its future-oriented brand purpose (which will be at the very core of our strategic outlook) - **"Maximising the value of space. Together."** The new brand claim aims to consolidate our attitude, our competences, the developments inside and outside of our company and the strategic decisions we have made in the past years and decades. And as we transition between the first and second century, we aim to pour our collective experiences that have brought us here into a connected mould – our purpose, that will function as a starting point for a shared journey into the future and will act as a powerful compass for us.

Needless to say, we excitedly look forward to shaping this - perhaps new, different, surprising - future together with you!

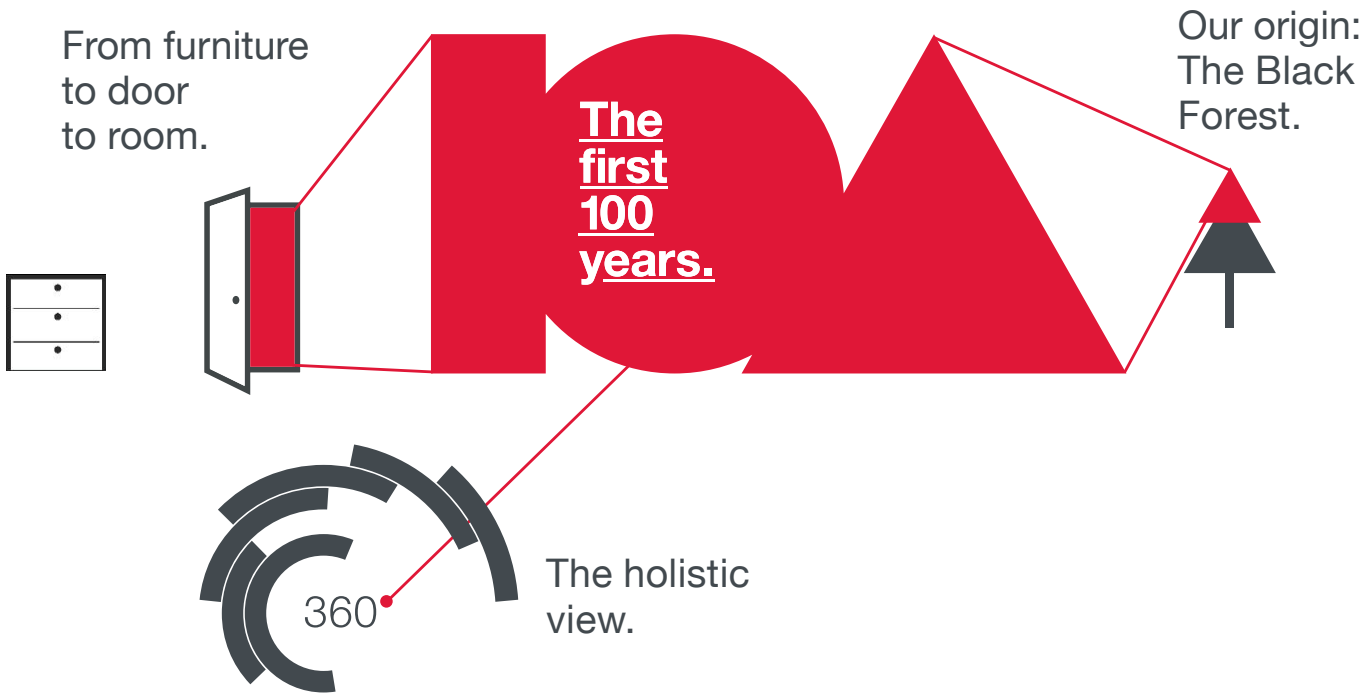
With Best Regards,

Frank Schloeder
Managing Director, Hafele South Asia

HÄFELE

THE PATH OF HAFELE **THAT TRANSLATED INTO SYMBOLS**

For the 100-year anniversary of Hafele, we have expressed two things: The pride in the successful path that the company has taken up to today, and optimism that the path to the future will be just as successful because we have the courage to continuously reinvent ourselves. This is why the anniversary design is based on the roots of the company and is at the same time open and flexible. A modern forward-looking code that gives our ambitions a visual expression



MAXIMIZING THE VALUE OF SPACE. **TOGETHER.**

In conjunction with its 100-year anniversary celebrations this year, that kicked off at Interzum 2023, Hafele unveiled a new purpose line **"Maximizing the value of Space. Together.",** which resonates strongly with us. We aim to strengthen our brand position in South Asia by emphasizing on the meaning of this purpose line, i.e. Hafele strives to provide the best of the best **(maximizing)** benefits **(value)** through its versatile solutions and services for different living and working spaces ranging from hotels, offices, institutes and homes as well as different interior applications like kitchens, living rooms & bedroom furniture, doors and interior partitions, wardrobes as well as furniture and room lighting. And this we strive to achieve in partnership **(together)** with all entities within our ecosystem from our suppliers, partners (Industry and Project), channels (distributors, dealers and franchisees), influencers (architects, designers, contractors and carpenters) right up to the final beneficiary i.e., our end customer.

In short, with our new purpose line we aim to co-create an environment for our endearing customers where they can enjoy the multiplied benefits of their living and working spaces.

HÄFELE
APPLIANCES













Experience More with Service+

Our customers' working environment is becoming increasingly complex and their market is becoming ever more demanding. This drives our motivation to do everything in our power to help our customers be successful. And to demonstrate that Hafele is the right partner in these challenging times, we want to accompany our customers throughout their entire business process and give them added strength in every phase of their business. We don't just want to sell our products, we also want to provide the highest level of service.

We have now divided our services into two categories: ***Standard Services*** which we provide to our customers as a matter of course when they choose our products. For example, a high availability of our goods and punctual delivery. And then there is ***Service+*** which constitutes of services that give our customers considerable added value in terms of building expertise, increasing productivity or providing individual customised solutions. These services require a considerable amount of time and effort to develop and implement and are designed to enable our customers to regard them as worthwhile investments.

The aim is to create solid long-term foundations for our comprehensive service promise and to make Hafele an indispensable partner for our customers. The focus here lies not so much on us and on what we do – but rather, on the benefits derived by our customers. We want to ***empower*** them with opportunities to develop and expand their skills – both as masters of their trade and as entrepreneurs. We want to support them in the planning and realisation of their projects and relieve them of as much work as possible, thereby providing them with a ***helping hand*** to use their most valuable resource – time – as efficiently as possible. And we aim to give our customers ***peace of mind*** and the assurance that even after the end of a successful project completion, we will continue to be there for them as a reliable partner, shouldering responsibility.



In order to support you as comprehensively as possible, we have assigned the Plus Services to individual stages of your work process in a total of four themed pillars. We start with the transfer of knowledge and accompany you via planning and production to installation and maintenance.



Empowering customers with

Service+ Knowledge

Includes service offerings that provide inspiration and expertise to our customers about the Hafele product range. Through these, we enable our customers to use Hafele products profitably and at the same time remain at the cutting edge of technological development. One example of this is the Hafele Academy, which imparts knowledge about complex products and new technologies to our customers via seminars and trainings.



Providing a helping hand to customers with

Service+ Planning & Customised

Includes service offerings like space, design planning and customisations that make life easier for our customers and support their design vision. An example of this is Hafele's Lighting Design Service which helps our customers curate a lighting plan, following a customised approach, that enhances and brings out the true functionality of the interior space as per requirement.



Lending a "Peace-of-mind" experience through

Service+ Assist

Includes service offerings that provide support and assistance to our customers, whether digitally or on site. An example of this is the complete assembly and installation service for more complex and maintenance-intensive products done by our Meister certified and trained technicians.

HÄFELE
APPLIANCES

Service+ Knowledge

Service+ Assist









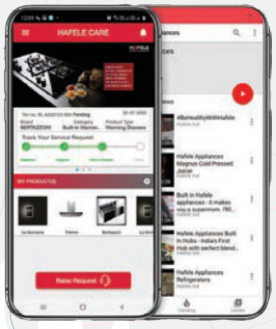




Service
Partner Network

From the very start Hafele has kept a strong focus on strengthening our overall service offering for the Appliances business. Over the years, we have appointed Service Franchisees across the country, in addition to our trained and certified team of in-house service engineers. Today, our service network includes a certified team of in-house engineers along with over **126 service partners** across the country housing **370+ service technicians** who work tirelessly to meet every service request. Under the Service+ Assist initiative, this team takes care of all post-purchase service requests from installation of appliances to conducting demonstrations as well as resolving complaints, if any. In addition to this, our Hafele Care App makes life easy for customers who can book services, raise inquiries or even get product information on the go.

As we continue to strengthen our service network to ensure easy and quick access to our different services, our on-going focus also remains to provide skilled and top of the line service to all customers through robust training of all our service franchisee engineers. A step was taken in this direction by deploying training centres across the country for a nation-wide penetration. The Appliances Training Centres provide state of the art technical trainings to all service franchisee personnel associated with Hafele, thereby strengthening our core objective under Service+ Knowledge of empowering our service network. Equipped with all types of Products to encourage practical training sessions, these centres will focus on enhancing the knowledge of service engineers through a realistic and tangible experience.



HÄFELE
GERMAN INNOVATION
SINCE 1923

HAFELE REASSURING EXPERTISE

“For over 10 decades, we’ve been helping people make more of their homes.

Established in Germany, and now operating worldwide, we specialise in the fittings, hardware and systems that improve the way your home, works. So when you choose our products as part of your new or reformed home, you know you’re getting the benefit of extensive knowledge and decades of experience.

And we’re still a family business, owned and managed by family members who really care about the products and service we provide. You can rely on our commitment to the highest standards of quality and reliability, founded on a long tradition of German engineering where attention to detail is second nature.

All our home improvement ideas are built to last – day in, day out – we want you to get the very best from every corner of your home, for many years to come.”

Do you love cooking but hate the tedious prepping activities that precede it? Well, you're not alone!

The recreational experience of cooking your favourite delicacies is often spoiled due to all the time and effort spent in mundane pre-cooking activities like chopping, grinding, grating or blending. Hafele introduces, for the very first time, a professional range of Small Domestic Appliances that makes prepping fun while giving you more time to enjoy what you like doing the most – cooking your favourite dishes or experimenting with new ones!

As an extension to our comprehensive offering of cooking appliances from the Hafele Appliances Range, Hafele's Small Domestic Appliances come in modern designs, attractive colours and long-lasting, sturdy materials; coupled with superior functions that will make your pre-cooking tasks a breeze. These handy appliances are super easy to use, provide accurate prepping results and can make even the most boring tasks in the kitchen, fun!

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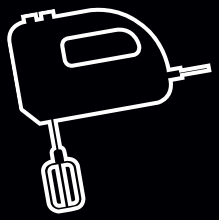
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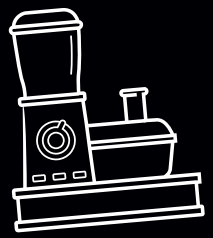
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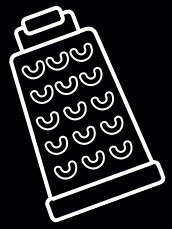
HÄFELE
APPLIANCES





Preparing a perfect meal does not always entail clutter - Unclutter your kitchen with Hafele Kitchen Machines









HÄFELE
APPLIANCES

Small appliances like slicers, graters or mixers increase your productivity in the kitchen. Or do they? A cluttered worktop does not only cause chaos in your culinary playground but can also muddle up your headspace. With the rising trend of people opting for open kitchens, it is absolutely necessary to UNCLUTTER your kitchen for it to cater to not only your functional needs but also your aesthetical aspirations.

Appliances that are meant to serve a single purpose can easily be replaced with multi-purpose machines. This not only creates more space for you on your worktop but in the long run helps derive compounded value for the money spent by you.

Hafele brings to you its range of 'Kitchen Machines' which are in essence dynamos which successfully amalgamate functions of various countertop appliances like dough kneader, whisker, beater, chopper, grater, juicer, mixer and grinder. Your daily kitchen chores are nothing but a piece of cake for these versatile, multi-use machines by Hafele.

Upgrade your lifestyle….upgrade your kitchen.

HÄFELE
APPLIANCES



KLARA HIGHLINE

Hafele brings to you the first ever electronic kitchen machine that every Indian Kitchen needs today.

With the KLARA HIGHLINE Kitchen Machine, you can enjoy the most advanced design and functionality that will make your regular cooking task a breeze.



MURPHY RED



GOTHIC GREY

HÄFELE
APPLIANCES

HOW IS HAFELE KLARA HIGHLINE SERIES BETTER THAN ANY FOOD PROCESSOR?



Powerful Aluminium Die-cast Body for heavy duty performance and stability even when used at high speed



Tactical touch control buttons in Klara Highline ensure easy operation while the high-end touch pad of the Klara Highline Pro guarantees ultimate ease of functioning



Multi-functional machine with 8+ in-built functions for every kind of cooking need



Planetary motion with 60 touch-points to ensure that the mixing attachments rotate effiiciently around the bowl providing thorough mixing without manual intervention



High speed glass mixer of 1.5 L capacity for your puree, smoothie, sauce making requirements



Specialty attachments for different kinds of mixing, kneading and grinding to provide the desired output



5.5 L large capacity stainless steel bowl to prepare small to big batches of food without any hassle



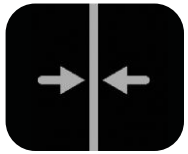
LED Display to gauge the elapsed or running time of the machine. Helps you in mixing the ingredients for just the right amount of time



Multiple Speed settings (Klara Highline: 5, Klara Highline Pro: 7) to achieve varied levels of textures and fluffiness of your mixed food



Inbuilt timer to allow the machine to work without supervision while you can move on to other tasks in the kitchen



Compact design which consumes minimal space on the countertop and makes the kitchen machine a must have chic accessory for your kitchen



Dough Kneading Function:
The precise kneading movement results in soft doughs (which are similar to hand-kneaded doughs) for fluffy breads or soft chapattis.



Whipping / Whisker Function:
The planetary movement allows consistent whisking results that are professional even for a large portion of servings. It is ideal for whipping egg whites or cream which are often used in cakes and desserts.



Beater Function:
The precise configuration of the beater helps mix batters at a constant speed and at a regular pace resulting in providing a homogeneous texture; highly desired for steamed cake batters.



Vegetable Slicing, Chopping, Grating and Mashing Function:
The various blade configurations provide flexibility in chopping vegetables in even shapes and sizes (unlike hand-chopped vegetables which may be uneven) and that too in a fraction of the time you would have spent doing the same.



Meat Mincing Function:
Enjoy the benefits of the heavy duty metal mincer for precise meat mincing.



Mixer and Grinder Function:
As a unique feature the Kitchen Machine also doubles up as a mixer, giving you all required functions in one machine.

Use the wet mixer to quickly blend that ideal smoothie, shake or puree or use the small dry grinder to grind spices, pulverize sugar, shred coconut and much more!

HÄFELE
APPLIANCES



- Heavy duty full Aluminium Diecast body
- Powerful 1000W motor
- Planetary rotations* for a uniform mixing result
- Wider tilt head circumference for efficient and superior mixing
- Metal gear transmission
- Timer function
- Electronic control
- 5 Speed Settings + Pulse
- 5.5 L Food Grade Stainless Steel mixing bowl
- 3 mixing attachments: beater, dough hook and whisker
- 1.5 L single mould glass blending jar for leak-proof blending
- 200 ML jar for spice grinder and chutney making
- Vegetable cutter (4 Attachments: slicer, grater, chopper and masher)
- Colours: Murphy Red & Gothic Grey
- Optional : Aluminium body meat mincing unit

KLARA HIGHLINE MURPHY RED
Article No: 535.43.275

KLARA HIGHLINE GOTHIC GREY
Article No: 535.43.274

** Planetary mixing: rotary mixing along the axis and circumference for superior and uniform blending even of small quantities.*

Note: The following attachments (except for the meat mincer) are provided with the main kit and can also be ordered separately as spares. You can use them to upgrade your Klara Highline.

Attachment Names	Article Nos.
1.5L Glass Jar	535.43.930
200ML Glass Jar	535.43.133
Vegetable Cutter	535.43.134
Meat Mincer Attachment	535.43.129





KLARA HIGHLINE PRO

Hafele's KLARA HIGHLINE PRO comes equipped with all features of the Klara Highline plus additional feature highlights such as technologically advanced touch control pad, increased number of speed settings and an enhanced model design in an elegant matte finish. Elevate your cooking routine with the exceptional Klara Highline Pro that transforms your everyday tasks into effortless culinary experiences.



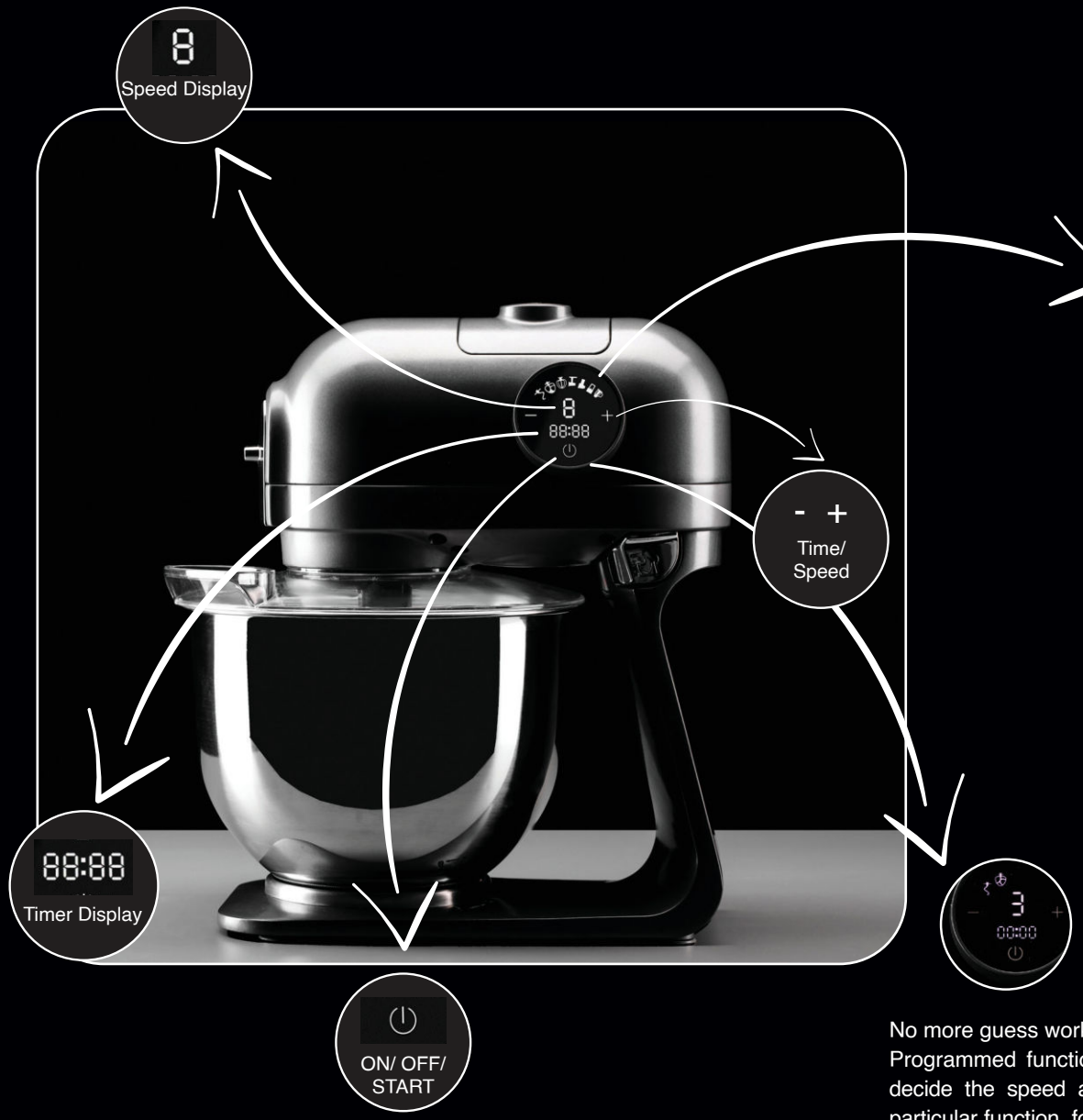
HÄFELE
APPLIANCES



SOPHISTICATED TOUCH PAD

Hafele's KLARA HIGHLINE PRO comes with the sleekest control pad in kitchen machines.

The high-end touch pad enables you to select the function you wish to use from the programmed options, allows you to adjust the speed setting as well as set the timer function and provides you with the option of switching the machine on/off.



- Kneading Hook
- Beater
- Balloon Whisk
- Meat Mincer
- Food Slicer
- Dry Grinder
- Blender (1.5L glass jar)

No more guess work!
Programmed functions light up at each speed setting to help you decide the speed at which you should run the machine for that particular function, for e.g., if you select speed setting 3, the machine will highlight the kneading hook and beater attachment symbol. You can hence safely knead dough or mash potatoes at speed 3.

HÄFELE
APPLIANCES



- Heavy duty full Aluminium Diecast body
- Powerful 1000W motor
- Planetary rotations* for a uniform mixing result
- Wider tilt head circumference for efficient and superior mixing
- Metal gear transmission
- Timer function
- High-end touch control pad
- 7 Speed settings + Pulse
- Programmed function marks at different speed
- Bowl cover for improved functionality
- 5.5L Food Grade Stainless Steel mixing bowl
- 3 mixing attachments: beater, dough hook and whisker
- 1.5 L single mould glass blending jar for leak-proof blending
- 200 ML jar for grinding spices
- Vegetable cutter (4 attachments: slicer, grater, chopper and masher)
- Colour: Gothic Grey
- Optional : Aluminium body meat mincing unit

KLARA HIGHLINE PRO
Article No: 535.43.137

** Planetary mixing: rotary mixing along the axis and circumference for superior and uniform blending even of small quantities.*

Note: The following attachments (except for the meat mincer) are provided with the main kit and can also be ordered separately as spares. You can use them to upgrade your Klara Highline Pro.

Attachment Names	Article Nos.
1.5L Glass Jar	535.43.930
200ML Glass Jar	535.43.133
Vegetable Cutter	535.43.134
Meat Mincer Attachment	535.43.129


HÄFELE

VIOLA PRO

Hafele extends its kitchen machine series with VIOLA PRO Kitchen Machine.

Especially created to help you with your baking needs, Viola Pro comes with a knob control to set accurate speed levels and with a mixing bowl capacity of 6.5L. Its trendy matte colour will perfectly complement your contemporary kitchen.





Whipping / Whisker Function:
The planetary movement allows consistent whisking results that are professional even for a large portion of servings. It is ideal for whipping egg whites or cream which are often used in cakes and desserts.



Beater Function:
The precise configuration of the beater helps mix batters at a constant speed and at a regular pace resulting in providing a homogeneous texture; highly desired for cake batters.



Dough Kneading:
The precise kneading movement results in soft doughs (which are similar to hand-kneaded doughs) for fluffy breads or soft chapattis.



Speed Control :
With 6 speeds and a pulse function, enjoy greater control over textures while mixing, kneading or blending.



Vegetable Slicing, Chopping and Grating Function:
The various blade configurations provide flexibility in chopping vegetables in even shapes and sizes (unlike hand-chopped vegetables which may be uneven) and that too in a fraction of the time you would have spent doing the same.



Meat Mincing Function:
Enjoy the benefits of the heavy duty metal mincer for precise meat mincing.

HÄFELE
APPLIANCES

- Aluminium Diecast housing
- Powerful 1300W motor
- Knob switch
- Planetary rotations* for uniform mixing results
- Wider tilt head circumference for efficient and superior mixing
- Metal gear transmission
- 6 Speeds + Pulse
- 6.5 L Stainless Steel bowl with cover
- 3 mixing attachments: beater, kneading hook, balloon whisker
- Vegetable cutter (4 attachments: slicer, grater, masher and chopper)
- LED light bars on the side
- Optional : Aluminium body meat mincing unit (Article No: 535.43.129)

VIOLA PRO
Article No: 535.43.273

** Planetary mixing: rotary mixing along the axis and circumference for superior and uniform blending even of small quantities.*



Kneading Hook

Beater

Balloon Whisk

Meat Mincer

Food Slicer

Dry Grinder

Blender
(1.5L glass jar)

HÄFELE
APPLIANCES



GLAMLINE PRO

Hafele presents GLAMLINE PRO Kitchen Machine, the ultimate multi-functional appliance designed to deliver perfection. Now prep time will not just feel quicker but also leave you with perfectly prepared ingredients for every recipe. Crafted to knead, whisk and mix, this multi-purpose appliance with a trendy red finish has a powerful 800 W motor to help you with your daily tasks and a mixing bowl with a capacity of 4 L, large enough to cater to diverse prepping requirements.





Beater Function:
The precise configuration of the beater helps mix batters at a constant speed and at a regular pace providing a homogeneous free-flowing texture (free of any lumps); for cake batters, dhokla batter, and any medium consistency batter.



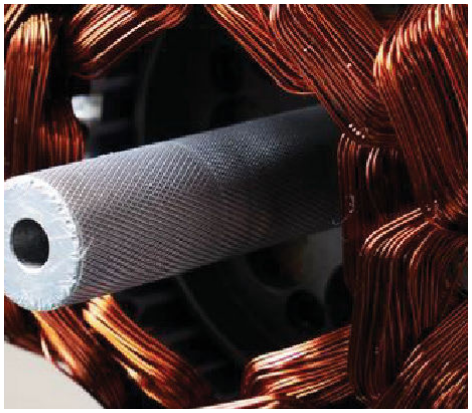
Whipping/Whisker Function:
The wide whisker allows ample of aeration to make the frosted /whipped cream or eggs whites often used in cakes and desserts lighter and more fluffed up in texture even for a large portion of serving.



Dough Kneading:
The well-engineered dough hook simulates the hand kneading action powered with planetary motion to provide a professional kneading result.



Speed Control:
With 6 speeds and a pulse function, enjoy greater control over textures while mixing, kneading or blending.



Powerful 800 W Motor:
The motor's high-power output provides consistent and efficient mixing. It can deliver necessary power to the machine that helps achieve the desired consistency.



High Speed Gear Transmission
Designed to withstand heavy-duty operations, the high-speed gear transmission enhances the overall performance of the beater by transferring power to the mixing attachments which results in consistent mixing action.

HÄFELE
APPLIANCES

- Powerful 800W motor
- High speed gear transmission
- Knob switch
- Planetary rotations* for uniform mixing results
- 3 attachments: dough hook, beater, whisker
- 6 Speed control and Pulse function
- 4 L Stainless steel bowl

GLAMLINE PRO
Article No: 535.43.136



Kneading Hook

Beater

Balloon Whisk

**Planetary mixing: rotary mixing along the axis and circumference for superior and uniform blending even of small quantities*


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APPLIANCES
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HÄFELE

CUATRO 1000

VACUUM BLENDER

CUATRO 1000 brings to the table and your homes the maximum goodness of fruits and vegetables in the form of VacuoTechnology. When chemicals in food are exposed to the oxygen in the air, their chemical composition changes and they begin to deteriorate. A traditional blender, due to the limitation of its design and technology, accelerates this oxidation process of food particles while blending which results in the food undergoing a change in taste, colour, texture and losing most of its nutrients which in turn impacts the life of the blended food and cheats you out of the nutrition you deserve!

In CUATRO 1000, the tap of a button removes the air and oxygen responsible for oxidation of food from the jar and stops the subsequent depletion of the micro nutrients to enhance the shelf life and nutrient content of the blended food. Once the air is pulled out of the blending jar, the food is blended uniformly at high speed thus providing it a perfectly smooth texture without the formation of air bubbles.



WHY DO YOU NEED VACUUM TECHNOLOGY IN YOUR DAILY LIFE



ROTTEN FOOD



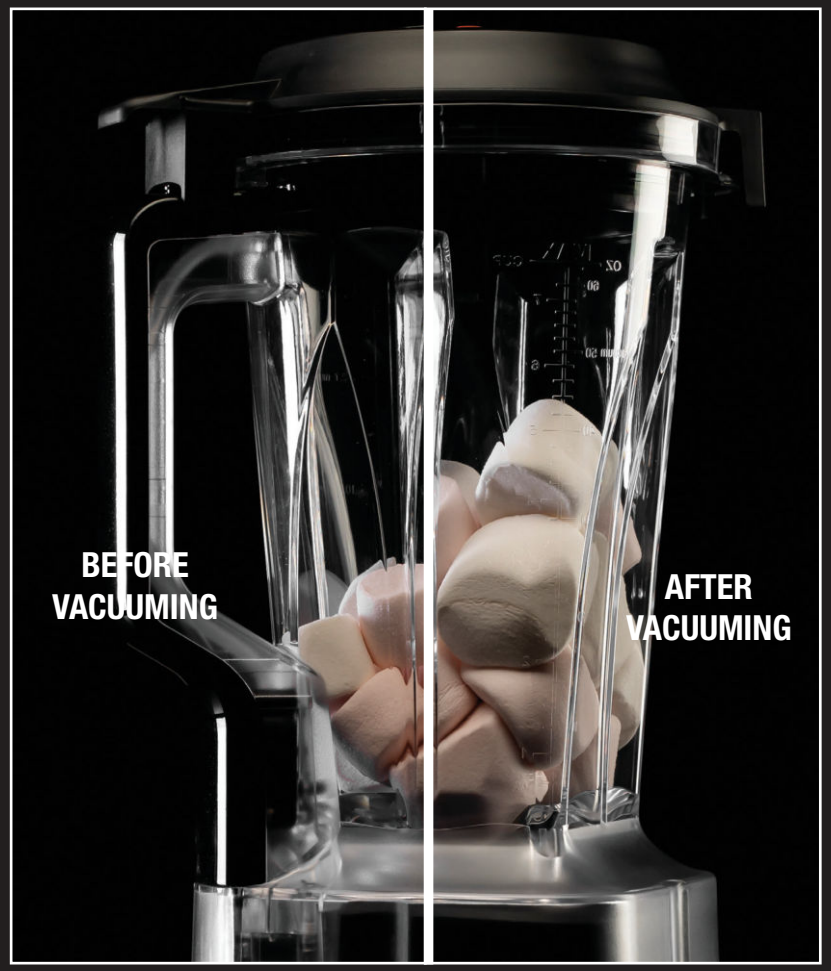
CORROSION



AGING

Oxygen is the main cause of erosion, ageing and rotting. Vacuuming food, juices or any form of blends removes the oxygen responsible for the oxidation and subsequent depletion of micro-nutrients. You can derive upto 90% of nutrition in your food/drinks if it is stored under vacuumed condition as compared to it being stored in an exposed condition.

THE VACUOTECHNOLOGY



The high pressure vacuum helps remove air and oxygen during blending which are responsible for oxidation of food/drinks as well as the subsequent depletion of the micro-nutrients thereby enhancing the shelf life and the nutrient content of the blended food.

TRADITIONAL VS. VACUUM BLENDING



When you blend at high speed the air bubbles do not allow the complete and uniform blending of fruits and vegetables which is why within just an hour a clear separation starts to occur.

When food starts oxidizing, the color and texture of the food changes. It is the first visible indication that the nutrients in the food have started depleting.



BPA Free Tritan Jar:
The 1 L blender jar and 150 grams dry grinding jar that comes along Cuatro 1000 is made of Tritan which is free from any harmful chemicals that are present in plastic. The jar provides clarity, toughness and is dishwasher safe.



AdapTech Display:
The AdapTech Control of Cuatro 1000 helps you select any of the pre-set functions with just a tap of your finger. Additionally, the AdapTech display shows the time lapsed for the current pre-set function, the real-time speed to keep you notified of the changes occurring inside.



Silent Operation:
The operation noise of the Cuatro 1000 motor is less than 70 dB, which makes carrying out grinding/ mixing functions as quietly as possible. Additionally it comes with a noise reduction cover.



Powerful DC Motor:
The 1000 W motor with copper winding enhances the durability of the motor and helps in efficient mixing and grinding of ingredients to achieve the right consistency every time.

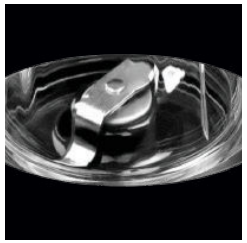
Victus Blades:

Cuatro 1000 comes with Stainless Steel Blades - Victus Blades from the Ninja Blade Series by Hafele that possess an RPM of 20,000 helping in creating the perfect mixture or concoction for every culinary need.

4 Leaf:
Sharp End + Blunt End - For making smoothies, shakes or purees.



2 Leaf:
Tooth End + Sharp End - For grinding of soft dry ingredients like coffee beans, almonds, peanuts or other variety of nuts.



HÄFELE APPLIANCES

Specifications

Voltage:
220 - 240 V

Longlasting and durable
100% copper-wound motor

1 L Blending jar + 150 gms dry grinding jar

Motor type:
DC

Motor power:
1000W

RPM:
20,000

Vacuum pressure:
80 kPa

Pre-set functions:
Whole juice, Smoothie+ Dry grind, pulse

Digital with touch control

Victus stainless steel blades



- VacuoTechnology: 80Kpa pressure of vacuum that helps to take out maximum air
- High speed blending of upto 20,000 RPM
- 1 L Blender jar design to assist wholesome mixing in minimal time
- 150 grams dry grinding jar for spice
- Noise Reduction cover for quieter operation
- AdapTech display: Preset one touch functions + time display
- Full touch operation and large adaptech display
- Super silent & efficient operation with noise less than 70dB
- High power 1000W DC Motor with Copper winding for powerful performance and longer hours of operation
- Accessories:
  Date Ring: Article No: 532.79.725
  Vacuum Hand Pump: Article No: 532.79.726

CUATRO 1000
Article No.: 535.43.282




HÄFELE
APPLIANCES
HÄFELE

CHROMATIC

HAND BLENDER

Hafele's CHROMATIC Hand Blender provides you with a powerful blending experience that lets you blend even the toughest ingredients effortlessly. With the help of the 9 variable speed control functions, you can easily customise the speed of the blender as per the requirement of the recipe.

Chromatic's powerful 600W motor produces exceptional blending results while its stainless-steel body ensures durability. The ergonomic design of the blender enables a better hand grip and is specially constructed to augment easy cleaning.

Thoughtfully built, use Hafele's CHROMATIC Hand Blender to achieve blending, whipping and pureeing results that are fantastic!





Efficient Cold and Hot Blending:
Blends hot and cold ingredients seamlessly, making it simple to churn butter, make multigrain purees, thick soups and pastes, milkshakes and even dips.



Secure Blade Guard:
Minimises splashing and ensures safe operation while blending and churning ingredients.



Twist Mechanism to Lock/Unlock:
Enables easy and convenient attachment and de-attachment of the blend rod.



9 Variable Speed Control Functions with Rapid Turbo Function:
Supports easy adjustment and control of the blending speed according to the recipe requirement. For tougher blending recipes, you can comfortably switch to the Turbo Mode.



Stainless Steel Blade & Body:
Ensures enhanced durability and a smooth blending experience.



Attachable Stainless Steel Balloon Whisk:
Aerates mixtures and whip cream with speed and precision.



Powerful 600W Motor:
Aids in smooth blending of even the toughest ingredients such as almonds, vegetables, and dals, for the best possible results.



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APPLIANCES

- Colour: Chrome
- Material: Stainless Steel
- Wattage Power: 600W
- Speed: 9 Stepless Variable Speed Functions with Rapid Turbo Mode
- Voltage: 220 – 240 V
- Frequency: 50 Hz

CHROMATIC
Article No: 535.43.290

HÄFELE
APPLIANCES



MAGNUS

MAGNUS Cold Press Juicer by Hafele is designed to work at a much slower pace as compared to your regular juicer. It is hence able to extract fruit and vegetable juices without applying heat, the absence of which helps retain maximum number of nutrients, vitamins and enzymes, and prevents oxidation.

The MAGNUS ensures that it extracts more than 80% of the juice from fruits and vegetables put into the juicer.



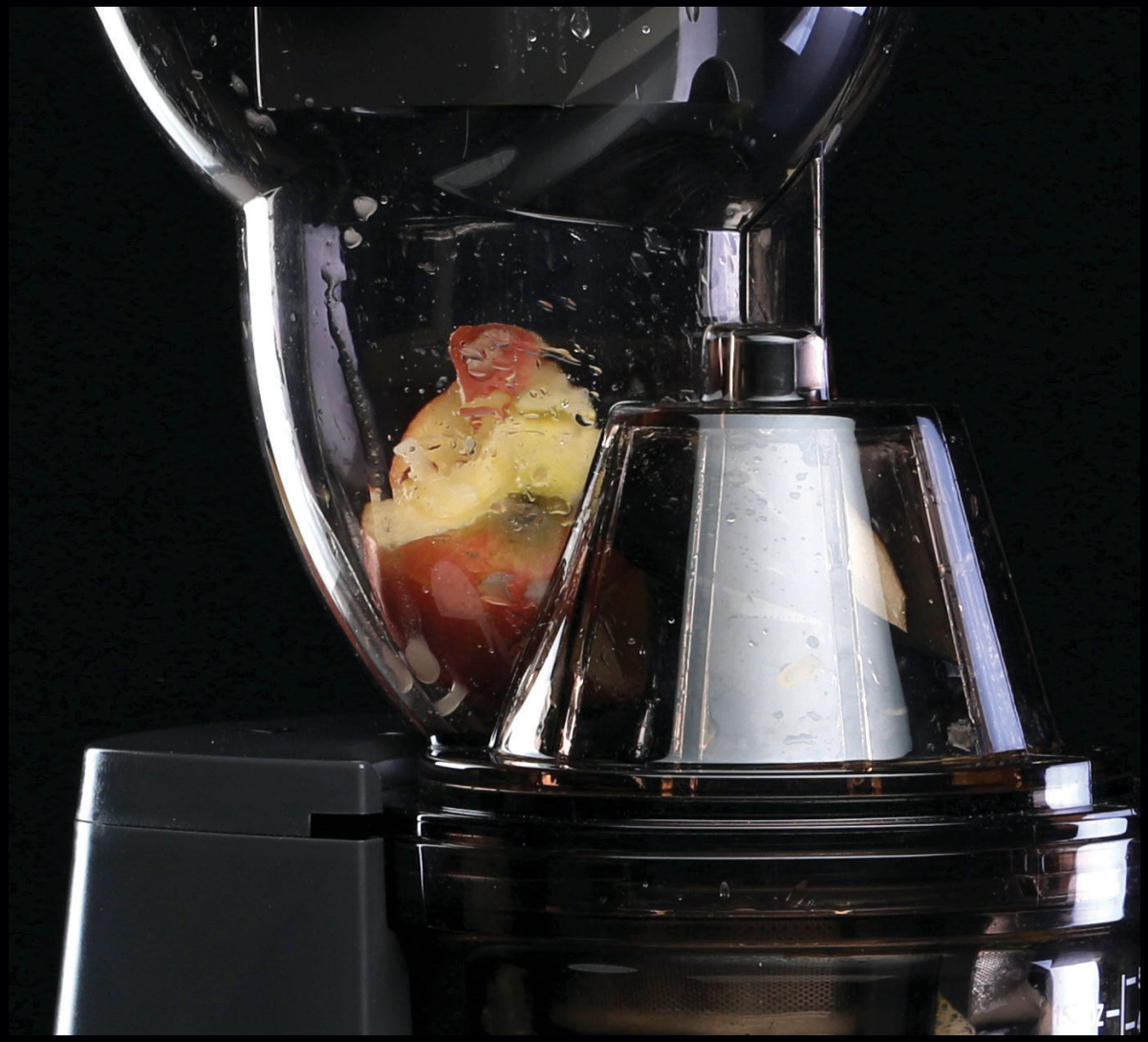
HÄFELE
APPLIANCES



		ADVANTAGE	BENEFIT
Cold pressed juicing		No heat is applied. Juice is extracted by gently pressing the fruits/vegetables. Retain the original taste of the fruit / vegetable in the juice form.	Oxidation is at its minimal. Nutrients, taste, freshness and shelf life remains intact.
35 RPM		Slower the pressing motion, maximum the juice extraction	Juice yield is as high as 85% as compared to a centrifugal juicer.
MagnaFeed Inlet		83 MM wide diameter which accommodates big fruits like apples, oranges, etc. and vegetables like beetroot, gourd, etc.	Save time and hassle of cutting, peeling and chopping fruits and vegetables into smaller pieces to juice. Wide MagnaFeed allows whole fruits and vegetable to be juiced at once.
Higher juice yield		Minimal wastage of juice in the form of pulp	Ensures the juice is packed with the nutrients and nothing goes in the form of wastage with the pulp.
Smart flow system		Mixes and holds juice when using more than 2 kinds of ingredients	Thoroughly mixes the juice to provide even and smooth taste even till the last sip. Smart cap provides control on the juice outlet to adjust amount of juice to be poured out.
Two filters (Coarse & Fine)		Choice of filters which helps in deciding the texture of the juice	For those who like to have texture in the drink, may choose the coarse filter. Users who prefer refined juice, may choose fine filter.

		ADVANTAGE	BENEFIT
Auger		The auger presses and squeezes the juice out of the ingredients	No blades are involved in the juicing process which means no nutrients are lost due to heat produced by the blades
250W AC Motor		Powerful AC motor with low noise	Designed for durability and efficiency
BPA Free material		BPA stands for Bisphenol-A which is a harmful chemical used in plastics Magnus is made of BPA Free material which is safe to use even for children	Ensures the healthy drink that the user makes is safe from any chemical which might have adverse effect on the consumer's health
AC Motor		Powerful motor ensures even hard ingredients like carrots, beetroots are juiced to perfection	Runs for longer hours without heating and provides professional result of juicing
Dishwasher safe parts		Provides thorough cleaning of the parts (filters, juice cavity)	Saves time in cleaning the parts manually
Stainless steel housing		Heavy duty robust machine	Provides stunning finish and feel





FOOD ENGINEERING OF COLD PRESSED JUICE

It is a process that enables the user to maintain all the original properties of fruit and vegetables, without applying heat. Since no heat is applied throughout the entire process, the user can retain the largest number of nutrients, vitamins and enzymes of the fruits and vegetables maximising their nutritional value and preventing their oxidation.

With this technology you can experiment and combine various ingredients to achieve combinations that can provide instant energy or a much needed detox or those that can accelerate your metabolism to aid weight management - the options are endless, try the ones that best adapt to your lifestyle.

MORE THAN JUICES!



Prepare a bottle of healthy and tasty nut milk



Make a healthy Chia seeds smoothie



Concoct a blend of your favourite essential oils



MagnaFeed Inlet:
83mm diameter of the inlet tube helps take in whole fruits like big apple, pear, oranges, etc. without hassles of cutting them.



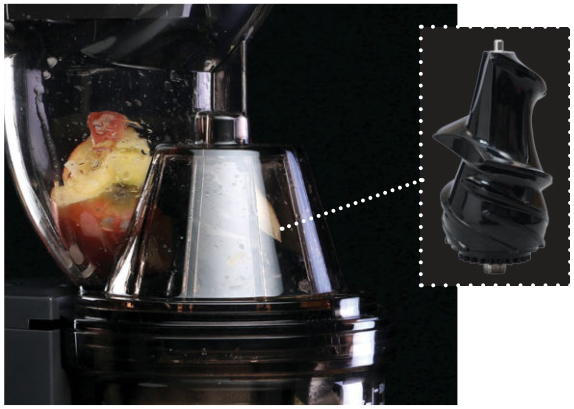
SmartFlow System:
This system allows to mix and hold juice to get 100% mixed juice result when using more than one fruit / vegetable. Smart Cap controls the flow of the juice while pouring it out.



Less Waste, More Juice:
The residual juice that remains in the pulp waste is merely 20%. This means you can now get maximum juice output with Hafele's Cold Press Juicer.



Single Button Operation:
The hands-free "ON" button is used for continuous juicing. Use "REVERSE (REV)" button to clear out the MagnaFeed in case ingredients get stuck in the cavity.



Gentle & Slow Squeezing:
The auger made by FDA PMMA alloy, known for its strength and hardness rotates at a slow speed of 35 RPM to provide you with a taste closest to the original flavors of the fruits and vegetable without generating any heat in the process.



Safety Locks:
Multiple safety locks ensures that the machine works only when all the parts are connected properly.



- Slow and gentle rotation of 35 RPM
- Huge Ø 83 mm inlet for whole fruits
- SmartFlow system mixes and holds juice when using more than 2 kinds of ingredients
- Higher juice yield (more than 80%)
- Stainless Steel housing
- BPA free material
- Powerful AC motor with copper windings for powerful performance and longer operating hours
- Power: 250W

MAGNUS
Article No: 535.43.530


200
HÄFELE

NOIL®

Delicious Food, Healthier Lifestyle!

Hafele's NOIL® Air Fryer provides a healthier alternative to cooking food – now fulfil your deep-fried food cravings without any guilt! As the name suggests, this air fryer prepares food with little to NO-OIL. The smart Rapid Air Technology intuitively adjusts the temperature so that the food cooked is crisp on the outside and tender on the inside all while using 90% less fat. What's more, with this air fryer you can bake, grill, roast, and even reheat food as per your preference! With an attractive design, touch panel with 8 pre-set programmes, aerodynamically designed non-stick fry basket, NOIL® guarantees a reimagined cooking experience: one where taste equals health.



HÄFELE
APPLIANCES

CHECK OUT ALL THE THINGS OUR AIR FRYERS CAN DO WITH ZERO-TO-NO-OIL?



FRY



GRILL



ROAST



BAKE


HÄFELE
APPLIANCES
200
HÄFELE



One Touch 8 Pre-set Programmes:
Make your cooking process easier. All you need to do is select a pre-programmed recipe with a simple touch. Once selected NOIL® will take care of the rest – it's that simple.



Aerodynamically Designed Fry Basket:
Enables 360° even frying of food with high-speed circulation of hot air at a set temperature.



Rapid Air Technology:
Adjusts the temperature automatically to make sure that the food is crisp on the outside and tender on the inside.



Keep Warm Function:
Keeps your food at the ideal temperature for a set period.



No Oil:
NOIL® gives all the crunch and tenderness of deep-frying with No to 90% less oil thanks to rapid air technology. So, savour your favourite indulgent dishes with no guilt!



Shake Reminder:
Reminds you to give the basket a shake to ensure even cooking on all sides.



Time and Temperature Control:
Allows you to manually set the timer for cooking (up to 60 minutes) along with the desired temperature (up to 200°C). You can now explore your customised cooking innovations with ease.



Removable Non–Stick Air Fry Basket:
Ensures that you spend less time cleaning and more time enjoying your meal.

- Colour: Black
- Material: Stainless Steel
- Gross capacity: 6.3 L
- Net Capacity: 5 L
- Control Panel: Touch
- Non-Stick Air Basket: Yes
- Pre-set Programmes: Bake Cake and Pizza, Fry Lamb Chop, Chicken, Shrimp, Fish, French Fries and Roast Vegetables
- Adjustable temperature: 80^0 - 200^0 C
- Auto Timer: 0-60 minutes
- Power: 1700W
- Voltage: 220 - 240 V
- Frequency: 50 Hz

NOIL
Article No: 535.43.718




HÄFELE
APPLIANCES
OFF
HÄFELE

U-KAFFEE

Indulge in the perfect coffee experience at home!

Like customising your coffee right down to the size of the grind? Then U-KAFFEE is the right choice for you. This coffee machine by Hafele can brew you the most delectable shot of coffee just in the comfort of your home.
So, while you determine the roast, blend, quality, strength and every other detail of coffee, U-KAFFEE adeptly works in the background to bring out the best result with the ideal aroma versus taste balance. The 15-bar pump pressure ensures that the coffee grind is exposed to precise pressure and temperature conditions to brew a perfect, full-flavoured cup of coffee. The steam wand dispenses hot water and enables you to froth and steam milk for making hand-crafted cappuccinos, lattes, flat whites, cortados etc.





Easy to Refill Water Tank:
Stores up to 1 litre of water and is easily refillable.



Efficient Warming Plate:
Warms the coffee cups enough to keep the temperature of the espresso intact, once poured, for a set period.



Automatic Flow Stop:
Cuts off the flow of coffee by using an internal timer which enables you to step away without the worry of overflowing.



Removable Two-Tiered Drip Tray:
Accumulates coffee spills and prevents them from getting onto the countertop. It can also be used to accommodate larger cups by removing the drip plate placed on the top.



Precise Steam Wand:
Dispenses hot water and delivers the perfect foam and frothed milk every time for you to craft the perfect cup of cappuccino or latte.



Pre-Brew Process:
Uses small amount of water to saturate the coffee grounds preparing them for a more even extraction. This process takes place just before the coffee is brewed.

Optimal 15-Bar Pump Pressure:
Exerts ideal optimal pressure during the brewing process that enhances the flavour of the espresso shot.

Rapid Thermoblock Technology:
Instantly heats up water to a precise temperature as it flows through it, reducing much of the heat-up time.

- Material: Stainless Steel
- Colour: Matt Black
- Control Type: Push to Operate
- Coffee Types: Single/Double Espresso
- Additional Features: Steam, Hot Water, Frothing
- Water Tank Capacity: 1 L
- Pump Pressure: 15 bar
- Heating System: Thermoblock
- Power: 1450W
- Frequency: 50/60 Hz
- Voltage: 220 – 240 V
- Supplied With: Removable Drip Tray, Removable Water Tank, Measuring Spoon, 2 Brewing Filters, Metal Funnel and Funnel Handle

U - KAFFEE
Article No: 535.43.024




HÄFELE
APPLIANCES

DOME PLUS KETTLE

The DOME PLUS Kettle comes with a high capacity (1.7 L) to heat water and is equipped with removable limescale filters for easy cleaning.

The Stainless Steel body, inner water level markings, non-drip spout and sleek handle make the DOME PLUS Kettle extremely easy to use and durable. The Kettle comes with a spout cover that ensures complete protection from dirt and other air-borne particles. It is available in two colour options – Jade (matt grey) and Opal (metallic red).





UK Strix Control Thermostat:
Equipped with the UK Strix Thermostat Control (the world's leading thermostat), Hafele's Dome Plus Kettle with a concealed heating system provides you with precise temperature controls.



LED Indicator Light with On/Off Switch:
The kettle comes with an LED light switch which indicates if it has been switched on or not.



External water level indicator:
The external water level indicator on the kettle shows the water levels inside the kettle and thereby prompts you for a refill as and when required.



Temperature Analog Display:
Afraid of overheating the water in the kettle? Stress no more with the temperature display integrated in our new kettles, you can now keep a watch and easily achieve the desired water temperature.



Boil-dry Protection:
This safety feature, integrated in the Dome Plus and Queen Kettles, cuts-off the power when it senses that there is no water left in the kettle or the water level is below the minimum level required (i.e. 0.7 L).



Detachable micro-mesh filter & Spout Cover:
The detachable fine mesh filters found in the spout of the Dome Plus & Queen Kettles restrain all pieces of limescale in the kettle from being poured into your drink. The Dome Plus Kettle comes equipped with a spout cover which ensures complete protection from dirt and other air-borne particles.

HÄFELE
APPLIANCES

USE THE BOILING WATER FROM OUR KETTLES TO DO ALL THIS AND MUCH MORE...



BREW HERBAL TEA



COOK INSTANT NOODLES & SOUPS



PREPARE READY TO EAT OATS

HÄFELE
APPLIANCES

- Volume: 1.7 L
- Power: 2200 W
- Food Grade Stainless Steel inner & outer body
- Analog temperature display
- UK Strix Control for precise heating
- Indicator light on switch
- Detachable Micro-mesh Filter
- External water gauge
- Automatic & manual switch off
- Boil-dry protection
- Spout cover in Dome Plus Kettle ensures that the water remains dirt & impurity free
- Colors: Opal (Metallic red) & Jade (Matt grey)

DOME PLUS KETTLE
Article No: 535.43.547 (Jade)
Article No: 535.43.546 (Opal)



QUEEN KETTLE

The QUEEN Kettle, with its royal white colour and rose gold accents, stands majestically with a capacity of 1.6 L serving more than eight drinks at a time.

The double-lined Stainless Steel and Plastic body, detachable micro-mesh filter, inner water level markings, non-drip spout, analog temperature display and an ergonomic handle make Queen an extremely easy to use and durable kettle.



- Volume: 1.6 L
- Power: 2150W
- Double lining of Stainless Steel and Plastic
- Analog temperature display
- UK Strix Control for precise heating
- Indicator light on switch
- Detachable Micro-mesh Filter
- External water gauge
- Automatic & manual switch off
- Boil-dry protection
- Color: Royal white with rose gold highlights

QUEEN KETTLE
Article No: 535.43.541

HÄFELE
APPLIANCES

4 SLOT



AMBER COLLECTION

Hafele brings to you its AMBER Collection Electric Toasters which includes the 2-Slot and 4-Slot Toaster Machines. This toaster series comes with 7 adjustable browning levels and enables you to not only prepare fresh crisp toasts but also to reheat the ones prepared previously. You can also defrost the freezer-stored bread in the new toasters. The 2-Slot model from Hafele's AMBER Collection comes in two contemporary colours – Jade (matt grey) and Opal (metallic red) while the 4-Slot model is available in the Jade (matt grey) colour option.

2 SLOT



OPAL



JADE



Easy to Use:
3 push button functions to reheat, defrost and cancel.
Defrost Function: Defrost freezer-stored bread slices as well as toast them on the go.
Reheat Function: Cold toasts are no fun! Reheat cold toasts with just a press of the button.
Cancel Function: Changed your mind? The toasting process comes to a halt once the cancel button is pressed.



Adjustable Browning Control:
7 varied levels of browning for the perfectly toasted bread – allowing you to prepare toasts with the right degree of colour and crispness, just the way you like it.



Wide Slots:
Slots with a width of 3.5 cm to cater to your taste of thick home-baked breads, tortillas, bagels, doughnuts, sliced bread and so much more.



Easy to Clean:
Easy-to-pull removable crumb tray feature aids in thorough cleaning inside and outside.



Dual-control System:
Independent control systems for both the pair of slots (in the 4-Slot Electric Toaster Model) provide convenience of using either 2 or 4 slots at once.

WHY JUST TOAST BREAD WHEN YOU CAN DO SO MUCH MORE?



Defrost tortillas



Toast multigrain handmade breads



Toast papads



Reheat doughnuts



Defrost waffles



Toast handmade breads

HÄFELE
APPLIANCES

4-SLOT TOASTER

- 3 function buttons: Re-heat / Stop / Defrost
- Dual-control system: Individual system for 2+2 Slots
- Adjustable browning setting: 7 levels
- Stainless Steel Housing
- Power: 1350 - 1600W
- Removable crumb tray

4 - SLOT TOASTER
Article No: 535.43.154 Jade (Matt grey)



HÄFELE
APPLIANCES

2- SLOT TOASTER

- 3 function buttons: Re-heat / Stop / Defrost
- Adjustable browning setting: 7 levels
- Stainless Steel Housing
- Power: 930W
- Removable crumb tray
- Colors: Opal (Metallic red) & Jade (Matt grey)

2 - SLOT TOASTER
Article No: 535.43.551 Jade (Matt grey)
Article No: 535.43.550 Opal (Metallic red)



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APPLIANCES



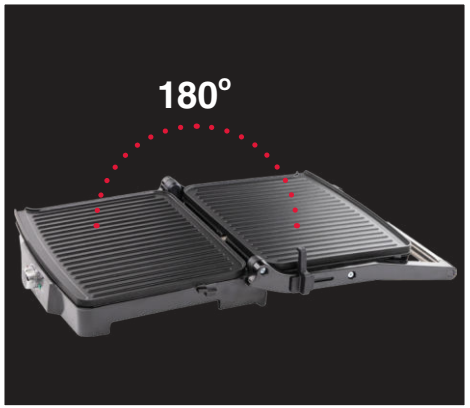
GRILLA

Grill-a-cious sandwiches at your fingertips!

There is no such thing as too many sandwiches!
They make for easy, versatile, on the go snacks and offer endless possibilities. With Hafele's New Sandwich Griller – GRILLA, you can take your sandwich game to a whole new level.

Get creative with this compact machine that not just allows you to prepare a wide variety of sandwiches but also enables you to grill and cook anything you want from tikkas to giant stuffed burger in a matter of minutes.





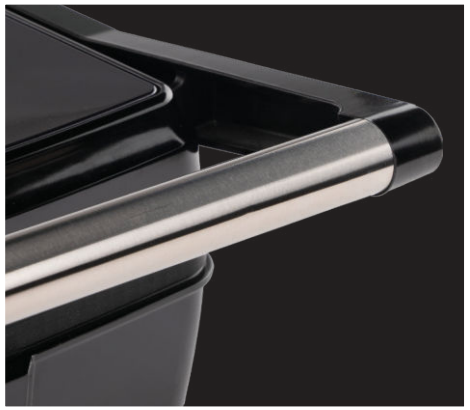
180° Openable Grill Plate:
It lets you effortlessly remove and place sandwiches. It can also expand the grilling space by laying completely flat, allowing you to grill and cook a variety of foods like sandwiches (up to 4 regular-sized ones at a time) to tikkas in a matter of minutes.



Non-Stick Grill Plate:
Ensures that the food doesn't get stuck to the surface with the help of a double-layered water-based non-stick coating. The ribs on these plates also ensure a crispy cooking result.



Adjustable Hinge:
Enables you to prepare anything with ease, from thin paninis to triple layered sandwiches loaded with numerous ingredients.



Cool Touch Handle:
Makes sure that your hands don't get burnt while handling the machine, thanks to its ergonomic design.



Power Indicator:
Informs you about the progress of your food, preventing it from getting overcooked or burnt.



Detachable Oil Drip Collector Tray:
Collects the excess butter, oil, and breadcrumbs left behind after cooking, thereby easing out the cleaning process.



Temperature Control Knob:
Allows you to customise and set the required temperature to help you prepare your food as per your preference.

HÄFELE
APPLIANCES

- Detachable Oil-Drip Collector Tray
- Power Indicator
- 180° Openable Grill Plate
- Non - Stick Grill Plate
- Adjustable Hinge
- Temperature setting: Min 100 -120° C
- Max 230 ± 20° C
- Power - 2000W
- Included components: Oil Drip Collector Tray

GRILLA
Article No: 535.43.685





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Estate, Near Famous Studio,
Mahalaxmi (West), Mumbai - 400 011
Tel.: 022 6264 7100

Mumbai Design Centre:
#2 Filix Building, Opp. Asian Paints,
L.B.S. Marg, Bhandup (West),
Mumbai - 400 078
Tel.: 022 2596 9660 / 2596 9787 /
2594 7305

Pune Design Centre:
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F P No. 403, A/2, ICC Trade Tower,
Senapati Bapat Marg,
Shivaji Nagar, Pune - 411 016
Tel.: 020 2563 3301
Fax: 020 2563 3302

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77114228,1760063,17669840

HÄFELE

Maximizing the value of space. Together.

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